

Apple Cider Donut Muffins

2 C Apple Cider
 8 T Butter/Shortening + 4 T *
 ¾ C Sugar (Granulated) + ¾ C **
 2 Lg Eggs (Room Temp)
 1½ t Vanilla Extract
 2¼ C Flour
 1¼ t Nutmeg
 1 t Salt
 1 t Baking Powder
 ½ t Baking Soda
 2 T Cinnamon* *



12 muffins

Amy Traverso | The Apple Lover's Cookbook

2020

1. Preheat: Oven **375 F.**
2. Prepare: **12-muffin pan** (muffin cups or butter & flour).
3. Simmer: Reduce Apple Cider to 1 cup.
4. Mixer: Butter (Softened), Sugar (4 minutes).
5. Add: Eggs (Beaten), Vanilla.
6. Whisk: Flour, Nutmeg, Salt, Baking Powder, Baking Soda.
7. Add: ⅓ Dry; ½ Cider; ⅓ Dry; ½ Cider; ⅓ Dry.
8. Fill: Muffin cups using **Ice Cream Scoop**.
9. Bake: **15-17'**. Cool 10' then add Toppings.
10. Brush: Butter.* Sprinkle w/Sugar & Cinnamon.* *

Option A: Before Baking, add Apple (small dice) to batter.

Option B: After Baking, dust w/Powdered Sugar.

Option C: After Baking, frost w/Lemon Curd or Vanilla Frosting.

